



# Event menus

Welcome to Fjellskål – Bergen's seafood destination.

Here, the sea meets craftsmanship in set menus that highlight the best of the coast's ingredients, prepared with our signature: a passion for quality.

To ensure freshness and precision, one single menu must be selected for the entire party (except for menus 6 and 7) at least one week before your visit.

We offer drink packages to accompany the menus. Applicable for a minimum of 4 orders.

Scan the QR code below to view our wine list.

All menus are served with freshly baked bread, whipped butter, and our house aioli.

## Enjoy!





# Fjellskål

## Starter

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### Fjellskål's Fish Soup

Creamy fish soup with white and red fish, carrots and leek. Topped with flat-leaf parsley and chervil-tarragon oil.

Add shrimp +89,-

## Main course

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### Halibut

Oven-baked with chervil-tarragon butter and served with butter sauce. Served with oven-baked seasonal vegetables, steamed broccolini and salt-baked potatoes.

## Dessert

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### Crème Brûlée

A classic French dessert with smooth vanilla custard, topped with a crispy layer of caramelized sugar.

## MENU 1

Allergens - Bread & butter  
Bread: **Wheat, Rye**  
Whipped butter: **Milk**  
Gluten- and milk-free options available

Allergens - Fish soup  
**Fish, Milk, Sulphites**  
(Traces: Crustaceans, Molluscs)  
Shrimp: **Crustaceans**

Allergens - Halibut: **Fish, Milk**  
Butter sauce: **Milk, Sulphites**  
Vegetables: **Milk, Celery**  
Milk-free options available

Allergens - Crème brûlée  
**Egg, Milk**

**MENU - NOK 1085,-**

**DRINK PACKAGE + NOK 650,-**

**PREMIUM DRINK PACKAGE + NOK 1200,-**



# Fjellskål

## Starter

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### Fjellskål's Shellfish Soup

Creamy shellfish soup with king crab and hand-peeled shrimp.  
Topped with flat-leaf parsley and chervil-tarragon oil.

## Main course

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### Shellfish Symphony

A selection of today's best shellfish: grilled langoustine with garlic oil, cold stone crab, snow crab, and fresh shrimp (boiled and chilled, with shell on), and mussels prepared to your choice.

Mussels steamed with garlic – or – in creamy spicy sauce

Complement your shellfish platter with fresh king crab

560,- per 100g/0.2lb

## Dessert

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### Chocolate Fondant

A rich chocolate cake with a gooey chocolate center, served with berry sauce, cookie crumble, vanilla ice cream and fresh berries.

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**Mandatory choices when selecting this menu:**

Main course

Mussels

- steamed with garlic
  - steamed in creamy spicy sauce
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**MENU - NOK 1625,-**

**DRINK PACKAGE + NOK 650,-**

**PREMIUM DRINK PACKAGE + NOK 1200,-**

## MENU 2

Allergens – Bread & butter

Bread: **Wheat, Rye**

Whipped butter: **Milk**

Gluten- and milk-free options available

Allergens – Shellfish soup

**Crustaceans, Fish, Soy,**

**Milk, Sulphites, Molluscs**

Allergens – Shellfish symphony

**Crustaceans, Molluscs**

Spicy mussels: **Milk**

Allergens – King crab: **Crustaceans**

Allergens – Chocolate fondant

**Wheat, Egg, Milk, Soy**

(Traces: Sesam, Peanuts, Nuts)



# Fjellskål

## Main course

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### Fjellskål's "Luxury" Shellfish Symphony

Our signature shellfish tower, designed for sharing: cold fresh shrimp (boiled and chilled, with shell on), cold stone crab claws, live king scallops (gratinated with chervil-tarragon butter, garlic, and aged parmesan), plus live king crab, langoustines, and lobster – all prepared to your preference: naturally steamed or grilled with garlic oil or chervil-tarragon butter. Oysters served raw or gratinated, and mussels available steamed with garlic or in a creamy spicy sauce.

Add extra gratinated scallops each +299,-

## Dessert

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### Vanilla Ice Cream & ROGN Gold Caviar

Vanilla ice cream topped with the exclusive ROGN gold caviar.

- or -

### Raspberry Sorbet & Rosé Frizzante

Raspberry sorbet served with Langmann Schilcher Frizzante.  
(Contains alcohol)

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**Mandatory choices when selecting this menu:**

#### Main course

Lobster/King crab/Langoustine

- naturally steamed
- grilled with garlic oil
- grilled with chervil-tarragon butter

Oysters

- raw
- gratinated

Mussels

- steamed with garlic
- steamed in creamy spicy sauce

#### Dessert

- ice cream with caviar
  - sorbet with rosé frizzante
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**MENU - NOK 2750,-**

**DRINK PACKAGE + NOK 950,-**

**PREMIUM DRINK PACKAGE + NOK 1800,-**

## MENU 3

Allergens – Bread & butter  
Bread: **Wheat, Rye**  
Whipped butter: **Milk**  
Gluten- and milk-free options available

Allergens – Luxury  
**Crustaceans, Molluscs**  
Gratinated (scallop/oyster): **Milk, Molluscs**  
Spicy mussels: **Milk, Molluscs**  
Mayonnaise: **Egg**

Allergens – Ice cream & caviar  
**Fish, Milk**  
(Traces: Egg, Peanuts, Nuts)

Allergens – Sorbet & champagne  
**Sulphites**  
(Traces: Egg, Nuts)  
Wine: **Sulphites**



# Fjellskål

## MENU 4

### Starter

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#### Mussels

Mussels steamed in garlic **-or-** in a creamy spicy sauce.

Allergens – Bread & butter  
Bread: **Wheat, Rye**  
Whipped butter: **Milk**  
Gluten- and milk-free options available

Allergens – Mussels: **Molluscs**  
Aioli: **Egg**  
Spicy mussels: **Milk**

### Middle course

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#### Dundrun Scallop

Gratinated with chervil-tarragon butter, garlic and aged parmesan.

Allergens – Scallop: **Milk, Molluscs**

### Main course

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#### Turbot

Oven-baked with chervil-tarragon butter and served with butter sauce. Served with oven-baked seasonal vegetables, steamed broccolini and salt-baked potatoes.

Allergens – Turbot: **Fish, Milk**  
Butter sauce: **Milk, Sulphites**  
Vegetables: **Milk, Celery**

Milk-free options available

### Dessert

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#### Crème Brûlée

A classic French dessert with smooth vanilla custard, topped with a crispy layer of caramelized sugar.

Allergens – Crème brûlée  
**Egg, Milk**

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**Mandatory** choices when selecting this menu:

**Starter**

**Mussels**

- steamed with garlic
- steamed in creamy spicy sauce

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**MENU - NOK 1445,-**

**DRINK PACKAGE + NOK 850,-**

**PREMIUM DRINK PACKAGE + NOK 1600,-**



# Fjellskål

## Starter

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### Fjord Shrimp Platter

Served cold, with shells on (boiled and chilled), with a lemon wedge and mayonnaise.

## Middle course

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### Dundrun Scallop

Gratinated with chervil-tarragon butter, garlic and aged parmesan

## Main course

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### Norwegian Lobster, King Crab & Langoustines

Grilled with garlic oil - or - cold (boiled and chilled)

## Dessert

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### Chocolate Fondant

A rich chocolate cake with a gooey chocolate center, served with berry sauce, cookie crumble, vanilla ice cream and fresh berries.

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**Mandatory choices when selecting this menu:**

Main course

Lobster/King Crab/Langoustine

- grilled with garlic oil
- cold (boiled and chilled)

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**MENU - NOK 2995,-**

**DRINK PACKAGE + NOK 850,-**

**PREMIUM DRINK PACKAGE + NOK 1600,-**

## MENU 5

Allergens - Bread & butter

Bread: **Wheat, Rye**

Whipped butter: **Milk**

Gluten- and milk-free options available

Allergens - Shrimp

**Crustaceans**

Mayonnaise: **Egg**

Allergens - Scallop: **Milk, Molluscs**

Allergens - Lobster, king crab & langoustines: **Crustaceans**

Allergens - Chocolate fondant  
**Wheat, Egg, Milk, Soy**  
(Traces: Sesam, Peanuts, Nuts)



# Fjellskål

## Starter

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### Tenderloin Beef Carpaccio

Thinly sliced marinated tenderloin with capers, arugula, parmesan and olive oil.

## Main course

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### 200g Tenderloin Steak

A fine cut of aged Norwegian tenderloin – a Wagyu and Angus crossbreed. Pan-fried to – **Medium rare** – and served with celeriac purée, oven-baked seasonal vegetables and steamed broccolini.

Mushroom sauce – **or** – red wine sauce

Make it Surf & Turf: add a grilled lobster tail +499,-

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Salt baked potatoes 89,-

Extra mushroom or red wine sauce 49,-

French fries 89,-

Sweet potato fries 95,-

Side salad small 119,- | large 189,-

## Dessert

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### Chocolate Fondant

A rich chocolate cake with a gooey chocolate center, served with berry sauce, cookie crumble, vanilla ice cream and fresh berries.

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**Mandatory** choices when selecting this menu:

Main course

Sauce

- mushroom
- red wine

Unless otherwise specified, steak will be served **medium rare**

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**MENU - NOK 1385,-**

**DRINK PACKAGE + NOK 650,-**

**PREMIUM DRINK PACKAGE + NOK 1200,-**

## MENU 6

Allergens – Bread & butter

Bread: **Wheat, Rye**

Whipped butter: **Milk**

Gluten- and milk-free options available

Allergens – Beef carpaccio

**Mustard, Sulphites**

Parmesan: **Milk**

Milk-free options available

Allergens – Steak: **Milk**

Celeriac purée: **Milk, Celery**

Vegetables: **Milk, Celery**

Mushroom sauce: **Milk**

Red wine sauce: **Milk, Celery, Sulphites**

Lobster tail: **Crustaceans, Milk**

Allergens – Extras

Mushroom sauce: **Milk**

Red wine sauce: **Milk, Celery, Sulphites**

French fries: (Traces: **Wheat**)

Sweet potato fries: (Traces: **Wheat**)

Side salad vinaigrette: **Mustard,**

**Sulphites**

Allergens – Chocolate fondant

**Wheat, Egg, Milk, Soy**

(Traces: **Sesam, Peanuts, Nuts**)



# Fjellskål

## Starter

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### Vegetable Soup of the Day

Vegan soup made from a daily selection of fresh vegetables. Topped with flat-leaf parsley and chervil-tarragon oil.

## Main course

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### Mushroom & Cheese Pasta

Creamy pasta with mix of king oyster, blue/grey oyster and aroma mushrooms, topped with aged parmesan.

## Dessert

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### Crème Brûlée

A classic French dessert with smooth vanilla custard, topped with a crispy layer of caramelized sugar.

## MENU 7

Allergens - Bread & butter  
Bread: **Wheat, Rye**  
Whipped butter: **Milk**  
Gluten- and milk-free options available

Allergens - Vegetable soup  
**Celery, Sulphites**  
(Traces: Crustaceans, Fish, Molluscs)

Allergens - Pasta  
**Whey, Milk, Sulphites**  
Parmesan: **Milk**  
Gluten- and milk-free options available

Allergens - Crème brûlée  
**Egg, Milk**

**MENU - NOK 945,-**

**DRINK PACKAGE + NOK 650,-**

**PREMIUM DRINK PACKAGE + NOK 1200,-**